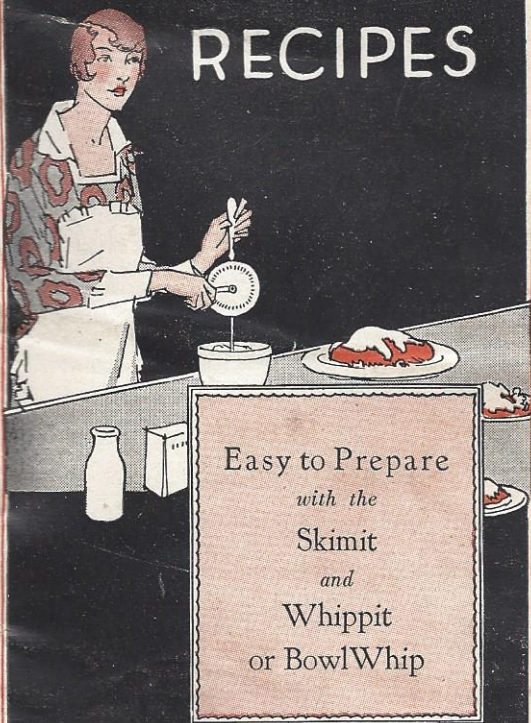


62

Tested & selected RECIPES



Easy to Prepare
with the
Skimit
and
Whippit
or BowlWhip

DURO METAL PRODUCTS CO.
2649 N. Kildare Ave.
CHICAGO

The Modern Kitchen

NEEDS MODERN EQUIPMENT

*M*ODERN mechanical household appliances have brought liberation to the modern woman! Liberation from the unpleasant drudgery of old-time household methods.

The advance of woman in the fields of culture, society and manifold other activities would hardly have been possible without liberation from the drudgery of the kitchen.

Mechanical appliances have provided not only easier and better ways of performing the commonplace household tasks, but have given zest and fascination to the simplest duties.

The simple and efficient household appliances illustrated in the booklet have given to thousands of women a new appreciation of the art and science of cookery, and are producing in thousands of households better, more economical and more easily made desserts, salad dressings, cakes, etc.

All appliances herein listed are approved by Good Housekeeping Institute and enthusiastically endorsed by experts everywhere.



TESTED RECIPES



DATE TORTE

3 eggs 1 cup sugar 1 cup flour
1 cup dates 1 teaspoon baking powder
 1½ cup chopped nuts
1 pint WHIPPED CREAM

Separate eggs, heat yolks, add sugar, part of flour, adding the rest to the dates, chopped up fine. Beat whites and add last. Bake in a slow oven 30 to 40 minutes in a flat tin about 1-inch deep. This is delicious served with WHIPPED CREAM.

Cream removed from top of bottled milk with a SKIMIT (Automatic Cream Siphon) will whip with a Whippit in 20 seconds.

MAYONNAISE DRESSING

All materials should be thoroughly chilled before being used in the making of mayonnaise.

2 raw egg-yolks	3 tablespoons vinegar
½ teaspoon salt	or lemon-juice
¼ teaspoon pepper	2 cups olive oil or sub-
¼ teaspoon paprika	stitute
⅛ teaspoon mustard	

To the yolks add the seasonings, Whippit thoroughly, add the vinegar, or lemon-juice, and Whippit again. Add the oil gradually (drop by drop at first). The mixture should be thick and creamy. Should the mayonnaise curdle, begin with a third egg-yolk, add a small quantity of oil to the egg, and then by very small quantities, add the curdled dressing. At times a dressing may be quite firm when left, only to be found curdled and disappointing when the time comes to use it. This third-egg process will, however, usually restore it. Equal proportions of vinegar and lemon-juice may be used. Tarragon vinegar is sometimes used instead of the ordinary kind.

To any good mayonnaise when ready to serve add plenty WHIPPED CREAM. This improves mayonnaise 100%, making it light, fluffy and much more palatable.

The Magic Siphon

CREAM SKIMMER



Adjusting to Cream Level



IT STARTS ITSELF

IT STOPS ITSELF

SIMPLICITY in operation is one of the outstanding features of the Skimit. Nothing to wear out and nothing to get out of order.

Hold Skimit alongside of milk bottle and slide the cup adjustment tube so that the top of the cup is at the cream line of bottle when the curved neck is even with top of bottle. (See picture above.)

Drop into the bottle after adjusting with pitcher or cup in position to catch the cream. It will start itself. (See picture in lower right corner.)

Ten seconds and all the cream is removed. If you want a little milk mixed with the cream for use on cereals the adjustment can be made a little lower so as to take part of the milk.



Starts Itself

**SANITARY—
SIMPLE—
EASILY
CLEANED**

The Skimit comes apart in three pieces, the cup, adjusting tube and the delivery tube. They are easily washed by running water through them and can be thoroughly scalded without injury. It is well to wash thoroughly before using but all water should be shaken out of the cup before trying to remove the cream.

You can whip the cream with the whips shown in this booklet that you have taken from your milk with the Skimit. A tasty touch can be added to many of your desserts without additional expense.

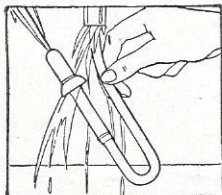


**Stops Itself when ALL Cream
is in the Pitcher**

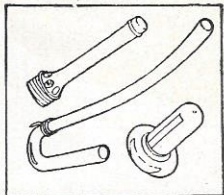
BABIES AND INVALIDS

many times can not take whole milk with all the cream in it. The Skimit offers a convenient way in which the amount can accurately be gauged. Wherever it is recommended that the amount of cream be regulated in any diet you now can do it.

Price 50 cents



Just reverse SKIMIT under water faucet as shown.



SKIMIT may be quickly taken apart and each piece sterilized.

NOTE: Before using SKIMIT for first time, run cold water through it to prevent cream adhering to sides. Drain cup before using.

MAPLE MOUSSE

- 1 $\frac{1}{4}$ cups maple sirup
- $\frac{1}{2}$ cup sugar
- 5 cups cream
- 2 tablespoons gelatin
- $\frac{1}{4}$ cup cold water



Combine maple sirup, sugar and one cup of cream and bring it to a boil, stirring constantly. Add the gelatin softened in water and dissolved over heat. Strain, cool in ice-water until the mixture thickens, then add the remainder of the cream, whipped stiff. Place in a mold, pack in ice and salt and let stand for four hours.

THOUSAND ISLAND SALAD DRESSING

- | | |
|-----------------------------|-----------------------------------|
| 1 cup mayonnaise | 1 tablespoon chopped green pepper |
| 4 tablespoons chilli sauce | 3 tablespoons chopped red pepper |
| 1 tablespoon chives | 1 teaspoon paprika |
| 3 tablespoons catchup | |
| 1 teaspoon tarragon vinegar | |

Add chilli sauce, chives, catchup, peppers, paprika and vinegar to mayonnaise.

JELLIED PRUNES

- | | |
|--|----------------------------|
| 1 oz. (2 tablespoons) granulated gelatin | 2 tablespoons lemon-juice |
| $\frac{1}{2}$ cup cold water | $\frac{1}{2}$ pound prunes |
| $\frac{1}{2}$ cup boiling water | 2 cups water |
| $\frac{3}{4}$ cup sugar | Cream |

Wash the prunes, soak overnight in the water and cook until tender in the same water. Drain, reserving the liquid. Remove the stones and cut the prunes in quarters. Mix prune juice and pulp and add boiling water, if necessary, to make two cups. Chill and add lemon-juice. Follow directions on package for making jelly. This may be served with whipped or plain cream.



MACAROON BISQUE

- 1 cup heavy cream
- Powdered sugar
- Vanilla
- 18 macaroons
- 6 Maraschino cherries

Whip a cup of cream until stiff, sweeten with powdered sugar and flavor lightly with vanilla. Stir in six macaroons broken in small pieces, but not powdered. Pile in sherbet glasses with a border of the whole macaroons and decorate with marshmallows or Maraschino cherries. This is an excellent emergency dessert.

PINEAPPLE AMBROSIA

- 1 fresh pineapple
- 2 tablespoons sugar
- $\frac{1}{2}$ pound marshmallows
- $1\frac{1}{2}$ tablespoons lemon-juice
- 1 cup heavy cream

Shred the pineapple with a fork. Cut the marshmallows into small pieces, using a pair of scissors. Mix the pineapple and marshmallows and let stand on ice until thoroughly chilled. Just before serving, whip the cream and add the sugar to it. Add lemon-juice to the pineapple mixture and then fold in the whipped cream. Serve immediately in individual glasses or in a large dessert dish.

PEACH FLUFF

- 1 cup sugar
- 2 egg-whites
- 1 cup thick cream
- 4 cups sliced peaches

Add half the sugar to the cream, stir until the sugar is dissolved, and then add the whites of the eggs beaten stiff. Place the sliced peaches in a dish, sprinkle them with the remainder of the sugar, pour on the cream mixture, and serve at once. The success of this depends upon its being thoroughly chilled when served. The cream, eggs and fruit should be placed on ice at least two hours before the dish is to be prepared, and the latter should be sent to the table as quickly as possible, being kept in the ice-box until needed.

Apple fluff or berry fluff may be made in the same way.



Cream Whipper, Mixer and Egg Beater

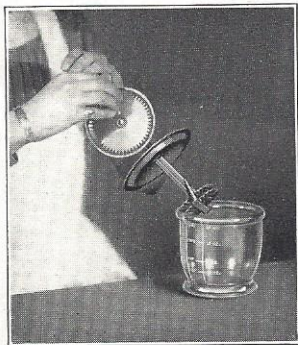
Whips Cream in 15 to 20 Seconds

Simple—Sanitary—Satisfactory
Strong—Sturdy

Simplicity in design has in no way reduced its efficiency. There are no parts which can not be cleaned easily and thoroughly. The Presto Bowl Whip is guaranteed to satisfy you. Try it out and if you do not find it all and more than we claim your money will be refunded.

A Scientific Kitchen Utensil

Proven, tested, approved, highly satisfactory whip and mixer that has met with instant approval of thousands of users. Developed in one of the great universities of the country.



Whips Ordinary Single Strength Cream

that other whips cannot handle. Ordinary coffee cream can be whipped stiff in from 20 to 40 seconds. Whipping cream in 15 seconds. Dressings, bat-
ters and eggs are

beaten with ease—without any splash—in record time.

The Measuring Bowl, graduated in pints, cups and ounces, makes a very useful addition to any kitchen. The beater can be removed and used in other bowls without any danger of splashing or spatter—the exclusive patented guard prevents this, regardless of speed or shallow bowl.

FAMILY SIZE DOUBLE TURBINE BEATER

This model is quite popular for ordinary family use and where large quantities are not required at one time or often. It will take care of the average family and where more is wanted can be operated the second time with very little trouble. Capacity of bowl, $1\frac{1}{2}$ pints.

Price \$1.00

(Slightly higher in
Canada)





Fig Puff

- 1 cup cream
- 1 egg-white
- 1 tablespoon grapefruit marmalade
- 2 tablespoons powdered sugar
- Chopped figs
- Maraschino cherries
- Shredded almonds

Whip the cream until thick. Beat the egg-white until stiff, then combine with the cream and add the sugar and marmalade. Stir chopped figs into the mixture until it becomes very thick. Pack in long-stemmed glasses. This may be garnished by sprinkling the top with macaroon crumbs. Arrange a half maraschino cherry with radiating strips of almonds in the center of each.

LEMON JUNKET BAVARIAN

- | | |
|---------------------------------------|--------------------------|
| 1 package lemon junket | 1 pint milk |
| 1 tablespoon powdered sugar | $\frac{1}{2}$ pint cream |
| $\frac{1}{2}$ cup chopped walnuts | Marshmallows |
| $\frac{1}{2}$ teaspoon almond extract | Tart jelly or cherries |

Cut marshmallows in quarters with shears and place in bottom of dessert glasses. Whip cream, almond extract and sugar together until stiff, add the chopped walnuts. Warm milk slightly in separate dish, dissolve in it the junket powder, quickly pour this into the cream mixture, stir a moment carefully. Pour at once into glasses. The nuts and marshmallows will rise to the top. Let set until firm. Then chill. Top with bits of tart jelly.

PINEAPPLE JELLO WHIP

- | | |
|-------------------------|----------------------|
| 1 box gelatin | 1 pt. whipping cream |
| 1 can crushed pineapple | |

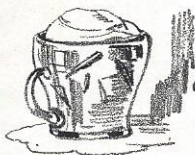
Make the gelatin in the regular way. When gelatin is cooled, mix pineapple. Stir together until well mixed and then fold in the whipped cream. Keep chilled until ready to serve.

GLORIFIED RICE

- | | |
|----------------------|-------------|
| 1 package of gelatin | Fruit juice |
| Rice | |

Dissolve a package of lemon gelatin in half a pint of boiling water. Add one-half pint of canned pineapple juice or any fruit juice. When a cold liquid, whip to the consistency of heavy whipped cream. Have two cups of cold boiled rice cooked dry. Fold the rice into the whipped gelatin. Add one cup whipped cream, four tablespoonfuls sugar, and salt to taste. Set in a cold place to harden.

APRICOT WHIP



$\frac{1}{2}$ pound dried apricots
1 pkg. orange gelatin

Cook one-half pound of dried apricots and sweeten the same as for sauce. Drain juice, add enough water to make one pint, heat to boiling point and dissolve a package of orange gelatin in it. When cool set in ice or very cold water and whip to consistency of thick whipped cream. Then add the drained apricots after they have been put through a colander. Serve with custard or whipped cream.

NUT FRAPPE

1 package gelatin
 $\frac{1}{2}$ cup granulated sugar

1 pint whipped cream

Dissolve a package of gelatin, any flavor, in a pint of boiling water. Set aside to harden. Stir a half cup granulated sugar into a pint of whipped cream. When gelatin is just on the point of setting, mix gelatin and whipped cream by beating with a fork, and add a cup of chopped nuts. Serve in sherbet glasses with fresh or canned fruit.

ORANGE AND PEACHES

1 package gelatin
(orange)

Peaches
Whipping cream

Dissolve a package of orange gelatin in a pint of boiling water. Pour into a bowl or mould and set in a cold place to harden. Garnish with peaches, either fresh or canned, and whipped cream.

FRUIT SHERBET

1 package orange gelatin

Chopped fruits
Whipped cream

Dissolve a package of orange gelatin in a pint of boiling water. Fill sherbet glasses one-fourth full with mixed chopped fruits that are in season; peaches, apples, grapes, bananas or small fruits. Pour over enough gelatin to fill the glasses two-thirds full. When cold, heap on whipped cream and place a cherry on top.



Triple Turbine Beater

Note the three turbine type beaters properly spaced in relation to the in-folder and guard which is an exclu-

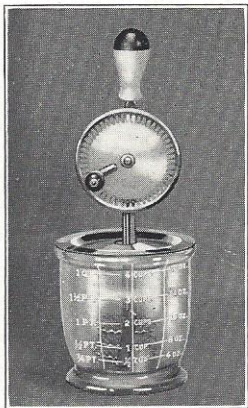
sive patented feature in our whips. This feature alone puts the Deluxe BowlWhip far ahead of anything on the market. Its sturdy construction will give you maximum service. Can not get out of order.

LARGE SIZE—LARGE CAPACITY

The Deluxe BowlWhip will whip one pint of cream at one time. The capacity of the graduated measuring type bowl itself is slightly more than one quart. It will mix one quart of malted milk, batters, etc., at one time without splashing and do it faster than any other mixer made.

THE FASTEST WHIP MADE

The Deluxe BowlWhip like the Whippet and Presto BowlWhip is the development of research work in one of our great universities. The specially designed bowl, gears, beater and in-folder enable us to guarantee that the Deluxe BowlWhip quantity for quantity is far superior to any other Cream Whip made. Like the companion whips shown in this booklet, it will also handle single strength cream that other whips usually fail upon and do it in less time than many of the others take for whipping special whipping cream.





CREAM—EGGS—DRESSINGS

are all handled with this Deluxe Presto Bowl-Whip with ease. You will be surprised at the short length of time that it will take with the Deluxe Bowl-Whip to mix your favorite salad dressing, get eggs ready for your choice recipe or mix any omelette or batter that you want a thorough job done on.

Get the full value from your quart or pint of milk. From four to six ounces of every quart of your milk is cream. This cream is easily removed without disturbing the milk and you can use the skimmed milk for cooking and other purposes and have the cream for your coffee, desserts and other uses.

Price \$1.50

(Slightly higher in Canada)

CREAM PUFF



- 1 cup boiling water
- $\frac{1}{2}$ cup butter
- 1 cup flour
- 4 eggs
- 1 pint whipped cream

Put water on stove and boil. While boiling add butter until it melts. While still boiling add flour quickly until it forms a smooth paste. When cooled add eggs one at a time and beat in very well. Bake on wrong side of cooking tin in a hot oven. When cooled filled with whipped cream which has been sweetened and flavored with vanilla.

CHOCOLATE ICE CREAM

- 1 cup sugar
- 2 squares chocolate
- Yolks of 4 eggs
- Few drops vanilla
- 1 pint whipped cream

Mix sugar and yolks of eggs. Melt chocolate. Add first mixture to melted chocolate. Then add all to cream and flavor with vanilla. Then freeze. Serve with whipped cream. An exceptionally delicious ice cream.

WHIPPED CREAM CAKE

- 1 cup sugar
- 1 cup flour
- 2 eggs
- 1 teaspoon cream of tartar
- 2 tablespoons softened butter
- 1 pt. whipped cream
- 4 tablespoons milk
- $\frac{1}{2}$ teaspoon soda

Mix the sugar, eggs, softened butter and milk and beat well together. Mix flour with 1 teaspoonful cream of tartar and $\frac{1}{2}$ teaspoonful soda. Add the mixed flour to the first mixture. Bake in a square dripping pan. Whip cream stiff and sweeten and flavor to taste. Spread over top and sides of cake. Serve while fresh. Very choice.

CAKE FILLING

- 1 pint whipped cream
- 2 tablespoons powdered sugar
- 2 tablespoons strong coffee

Mix above ingredients and spread on top, between layers and around cake.

WHIP IT WITH *Whippit*



WHIPPIT was invented in the laboratories of a great university, and resulted from experiments with cream and a study of the nature of whipped cream. Whippit is based on scientifically correct principles, which is the secret of its marvelous ability to whip any cream quickly and surely. Whips cream—beats eggs—mixes batters and salad dressings.

WHIPS COFFEE CREAM IN TWENTY SECONDS

When Whippit is used, cream that the old-fashioned whipper will not whip at all is stiff in 20 seconds. Whips whipping cream stiff in 15 seconds; and beats eggs, mayonnaise, and batters quicker and easier.

PATENTED GUARD AND INFOLDER PREVENTS ALL SPATTER

You've never seen the equal of Whippit. One of its unusual features is a patented guard that positively prevents spattering regardless of speed or shallow bowl.

WORKS IN ANY BOWL WHIPS ANY QUANTITY EASY TO USE—AND TO CLEAN

The Whippit Cream Whipper works like magic in bowls of any size or shape. Use the bowl you have. Will whip cream for two—or for a dozen. Best results obtained with cold bowl and cream.

Every Whippit runs perfectly. Made of nickel-plated steel with large comfortable handles, attractively enameled in color combinations—nothing to get out of order. Only three parts which come apart in an instant for quick cleaning. You will never know how simple, easy and trouble free whipping and mixing can be done until you have used one of the whips with these exclusive features. After once using you would not be without it.

PRICE \$1.00 (Slightly higher
in Canada)

Our Guarantee

THE products shown in this booklet are carefully manufactured in our own plant and are all fully guaranteed to be exactly as represented and to be free from any defect in either material or workmanship.

With ordinary care they will all give years of satisfactory service.

DURO METAL PRODUCTS CO.

2649 N. Kildare Ave.,

Chicago, Ill.

If Your Dealer Cannot Supply You

We will send you any of the articles through him upon receipt of the prices shown. Be sure to give all information asked for below.

Your name.....

Address

City..... State.....

Your Dealer's name.....

Address

City..... State.....

Enclosed find \$.....(money order or stamps),
please send me.....

To: Duro Metal Products Co., Chicago, Ill.